



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 22 September 2021  
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

9

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

675

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

*Number of people that describe themselves as transgender:*

How many people have been brought into the facility this week?

*Number of people brought into the facility this week:*

How many people have left the facility this week?

*Number of people who left the facility this week:*

How many people and where did those who left the facility go?

*Released into community:*

*Formally removed from the United States:*

*Moved to other facility:*

*Other \_\_\_\_\_:*

How many people are currently being housed in the Annex?

*Number of people who are being housed in the Annex:*

*Female:*

*Male:*

**COVID-19 CONFIRMED CASES\*:**

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="10"/>	<input type="text" value="646"/>
<i>ICE Detainees:</i>	<input type="text" value="9"/>	<input type="text" value="475"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="2"/>	<input type="text" value="146"/>

**DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

*RECEIVED* ☒

*NOT RECEIVED* ☐

Daily Foods Production Service Records

*RECEIVED* ☒

*NOT RECEIVED* ☐

Temperature Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Law and Leisure Library Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Medical Staffing Update

*RECEIVED* ☒

*NOT RECEIVED* ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## SUPPLEMENTAL NOTES:

Request for information made on September 20, 2021. All population numbers current as of September 24, 2021.

### KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

### MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of September 22, 2021.

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 12 - RNs
- 9 - LPNs
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 4 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

\* denotes change in staffing level from previous week

### TEMPERATURE CHECKS:

Logs provided; see attached documents.

### LAW LIBRARY:

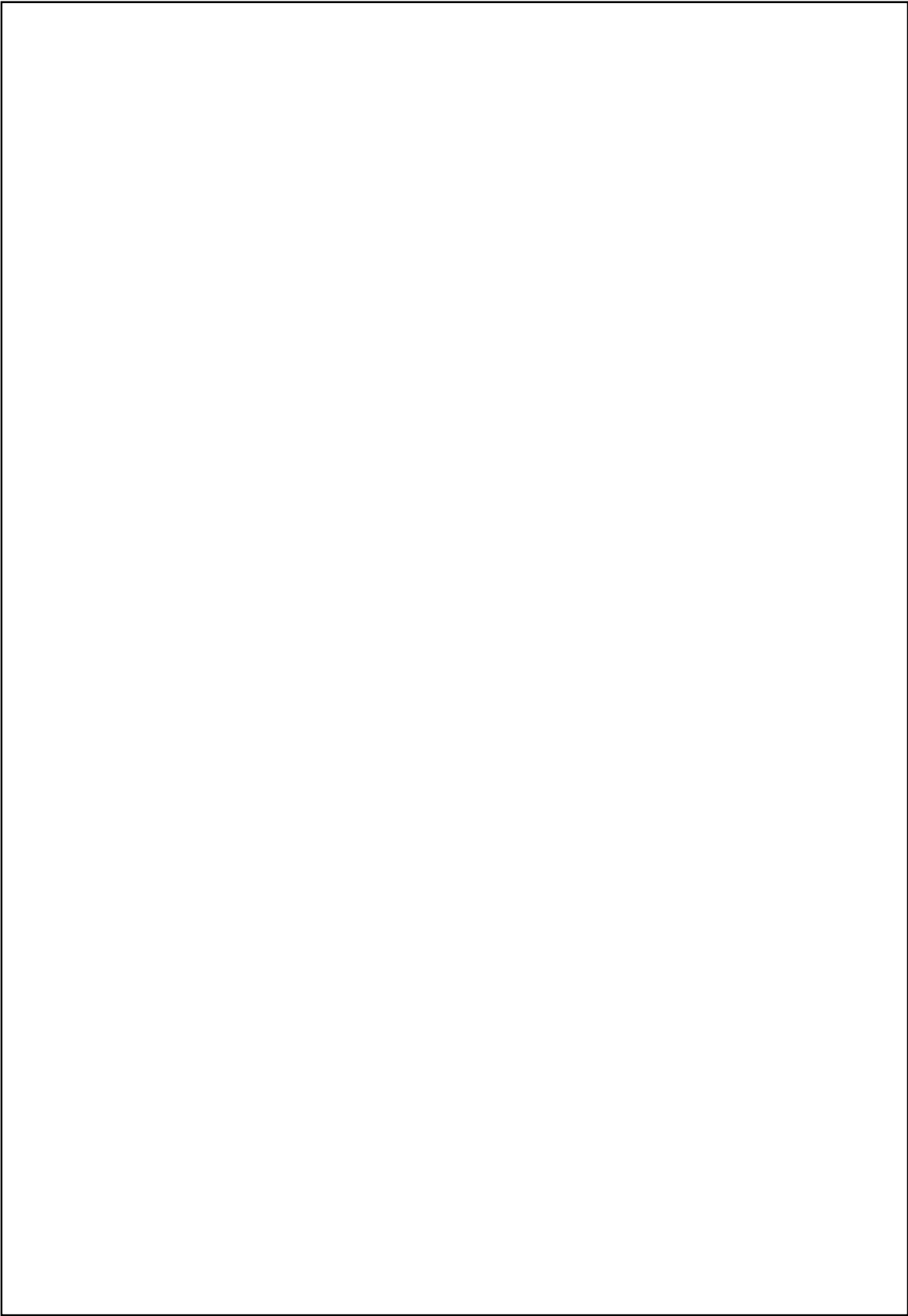
Logs provided for September 13, 2021- September 17, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to eleven detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

### COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and two (2) positive cases amongst the GEO staff. They have also reported nine (9) positive cases this week amongst the ICE detainees, and one (1) positive case amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of September 24, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of September 24, 2021.



# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 1	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH		DINNER
MONDAY	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Fruit Cobbler Dinner Roll Margarine Fortified Sugar Free Tea		Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
TUESDAY	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetables Rice Tossed Salad Dressing Dinner Roll Margarine Fortified Sugar Free Tea		T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage
WEDNESDAY	Farina Coffee Cake Breakfast Sausage Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Cornbread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea		Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Refried Beans Salsa Garden Salad/Dressing White Cake / Iced Fortified Sugar Free Tea		Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage
FRIDAY	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea		Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage
SATURDAY	Dry Cereal Fried Eggs Bread / Margarine Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea		Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage
SUNDAY	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slice Bread Salad Dressing Mustard Fortified Sugar Free Tea		Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian





**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 9/19/21 **Time:** 0300 AM **Time:** 1815 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		156	186	
and chemical agent used in Final Rinse	Lunch		153	182	
	Dinner		158	186	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		135	129	200 ppm
	Lunch		120	122	200 ppm
	Dinner		130	128	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-4.3	36.8	38.9
Record temperatures, Freezer and Walk-ins	PM		-3.5	37.8	35.8
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	119	111			

Signature, Cook Supervisor (AM)

09/19/21  
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

9/20/2021  
DATE



# FOOD SERVICE

## UNIT: 195- AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 9/18/21

Time: 0300 AM Time: 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		150		180
and chemical agent used in Final Rinse	Lunch		151		180
	Dinner		165		186
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+ 200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		139		140 200 ppm
	Lunch		140		120 200 ppm
	Dinner		112		115 200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1		37 36.8
Record temperatures, Freezer and Walk-ins	PM		-4.4		38.0 40.4
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		70		69
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	119		115		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 9/17/21

Time: 0300 AM Time: 1849 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓		✓	
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked		✓		✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>
Temperature according to manufacturer's specifications	Breakfast		162		184
and chemical agent used in Final Rinse	Lunch		160		183
	Dinner		160		185
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>		<b>Rinse 110 °F+</b>
Final Rinse Temps determined by chemical agent used	Breakfast		140		143
	Lunch		140		112
	Dinner		114		112
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>		<b>Walk-in 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-1.7		39.9
Record temperatures, Freezer and Walk-ins	PM		-4.2		39.6
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>		<b>Store Rm</b>
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		67		63
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>		<b>PM</b>		
	105-120 °F		105-120 °F		
	120		111		

Signature, Cook Supervisor (AM)

9/17/21  
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

9-20-2021  
DATE





**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 09/16/21

Time: 0300 AM Time: 900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		160	185	
and chemical agent used in Final Rinse	Lunch		155	181	
	Dinner		165	186	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		140	139	200 ppm
	Lunch		120	120	200 ppm
	Dinner		110	112	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		1.2	34.9	37.9
Record temperatures, Freezer and Walk-ins	PM		-1.8	35.1	36.8
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		69	70	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	119	115			

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE

9.17.21

Signature, Cook Supervisor (PM)



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 9/15/2021

Time: 0330 AM Time: 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓		✓	
Workers reported to work, no open sores	✗	✓	✗	✓	
no skin infections	✗	✓	✗	✓	
no diarrhea	✗	✓	✗	✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		151	180	
and chemical agent used in Final Rinse	Lunch		150	180	
	Dinner		151	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200ppm
	Lunch		115	122	200ppm
	Dinner		115	122	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-5.8	35.8	36.9
Record temperatures, Freezer and Walk-ins	PM		-6.7	38.5	38.4
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120 °F	105-120 °F			
	112	120			

Signature, Cook Supervisor (AM)

9/15/2021  
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

9/16/2021  
DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

Date: 9-14-21

Time: 0315 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Knob From Small Steam Table missing was in place when 1st shift left on 9/13/21
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+ Rinse 180+</b>		
Temperature according to manufacturer's specifications	Breakfast		<u>151</u> <u>183</u>		
and chemical agent used in Final Rinse	Lunch		<u>156</u> <u>185</u>		
	Dinner		<u>157</u> <u>187</u>		
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+ Rinse 110 °F+ 200 ppm</b>		
Final Rinse Temps determined by chemical agent used	Breakfast		<u>114</u> <u>116</u> <u>200ppm</u>		
	Lunch		<u>117</u> <u>118</u> <u>200ppm</u>		
	Dinner		<u>110</u> <u>120</u> <u>200ppm</u>		
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below Walk-in 35-40 °F Walk-in 2 35-40 °F</b>		
Record temperatures, Freezer and Walk-ins	AM		<u>-10</u> <u>36</u> <u>39</u>		
Record temperatures, Freezer and Walk-ins	PM		<u>-0.0</u> <u>38.7</u> <u>36.9</u>		
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room Store Rm</b>		
Record temperatures Dry Storage Areas	AM		<u>68</u> <u>68</u>		
Record temperatures, Dry Storage Areas	PM		<u>66</u> <u>66</u>		
<b>Water Temps &amp; Handwash Areas</b>	<b>AM 105-120 °F</b>		<b>PM 105-120 °F</b>		
	<u>120</u>		<u>120</u>		

B. Vazquez  
Signature, Cook Supervisor (AM)

9-14-21  
DATE

McGrew Smith 9/14/21  
Signature, Cook Supervisor (PM)

[Signature] 9.15.2021  
FOOD SERVICE MANAGER DATE



**FOOD SERVICE**  
**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 9-13-21

**Time:** 0315 AM **Time:** 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		✓	
no skin infections		X		✓	
no diarrhea		X		✓	
Kitchen is in good general appearance		X		✓	
All kitchen equipment operational & clean		X		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked				✓	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		153	181	
and chemical agent used in Final Rinse	Lunch		154	184	
	Dinner		156	181	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 °F+</b>	<b>Rinse 110 °F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115	118	200ppm
	Lunch		118	118	200ppm
	Dinner		112	115	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0°F or below</b>	<b>Walk-in 35-40 °F</b>	<b>Walk-in 2 35-40 °F</b>
Record temperatures, Freezer and Walk-ins	AM		-8.1	38	39
Record temperatures, Freezer and Walk-ins	PM		-1.6	34.5	37.4
<b>DRY STORAGE</b>	<b>Temperature 45-80 °F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		67	68	
Record temperatures, Dry Storage Areas	PM		70	70	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120 °F	<b>PM</b> 105-120 °F			
	170	112			

Signature, Cook Supervisor (AM) R. Vazquez 9-13-21 DATE

Signature, Cook Supervisor (PM) Reyad / Smith

FOOD SERVICE MANAGER STH 9-14-2021 DATE

**GEO Aurora ICE**  
**3130 N. Oakland St**

9/20/2021  
6:37:29 AM BCU

**Temperature**  
**°:**

A-1	69.71
A-2	70.81
A-3	66.82
A-4	70.31
B-1	70.00
B-2	71.60
B-3	67.52
B-4	70.51
C-1	69.42
C-2	70.11
C-3	69.41
C-4	68.62
E-1	69.71
E-2	70.11
D-1	67.81
ISOLATION	69.01
PATIENT ROOM	70.81
INTAKE/RECEIVING	71.71
Tank Temp S-12	71.48
Present Value	
BOILER-3	138.91
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	69.80
Universal Input[13]	



Secure Services™

## Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday, Sept 20, 2021**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
920	South-A	72.5	104.1		
	South-B	72.5	104.2		
	South-C	71.5	104.1		
	South-D	72.8	occupied		
	South-E	71.5	occupied		
	South-F	un occupied			
	South-G	71.7	104.0		
	South-L	71.9	104.1		
	South-M	71.1	104.1		
	South-N	72.7	104.2		
	South-X	969.7	104.1		
	South-Y	72.1	104.1		
	South-Z	72.0	104.2		
	South SMU	72.3	104.9		
	South SMU Shower 3				N/A
	MED ISO- Room 1	Unoccupied		N/A	N/A
	MED ISO- Room 2	Unoccupied		N/A	N/A
	MED ISO- Room 3	Unoccupied		N/A	N/A
✓	MEDICAL	N/A	N/A		

PRINT: Sean Hansen

SIGN: [Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



**Monday, Sept 20, 2021**  
**North Building**  
**Temperature Log**

195 Aurora Detention Center  
 3130 Oakland St.  
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
9-20-21	A-1		104.1						
	A-2		104.1						
	A-3		104.1						
	A-4		104.1						
	B-1		104.1						
	B-2		104.1						
	B-3		104.1						
	B-4		104.1						
	C-1		104.5						
	C-2		104.5						
	C-3		104.6						
	C-4		104.7						
	D-1		104.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hansen

SIGN: [Signature]

Write Legibly

**Medical Showers Temperature Log**

Name: \_\_\_\_\_ Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	70.1	70.2	71.1	70.9	71.1	70.5	71.1	
Water:	104.1	104.1	104.1	104.1	104.1	104.1	104.1	

Temperature Taken with a Fluke Mod 52 Digital Thermometer